

# MAYA.J

MANAYUNK, PA

## — EARTH —

-  **Madras Curried Cauliflower 7**  
*Pickled Tandoori Onions, Herbed Naan*
-  **Tacos 10**  
*Spicy Potato and Seitan Hash, Avocado Aioli, Cabbage & Cilantro Salad, Toasted Papitas*
-  **Fried Tofu Szechuan 9**  
*Green Beans, Garlic, Ginger*
- Bombas 7**  
*Fried Potato Balls, stuffed with Pesto, Orange Garlic Aioli*
-  **Sautéed Eggplant 8**  
*Red Sauce, Feta Cheese, Olive Tapenade*
-  **Kale Salad 10**  
*Hummus, Caramelized Onions, Creamy Cashew Dressing*
-  **Thai Yellow Curry 8**  
*Seasonal Vegetables, Rice Noodles*
-  **Grilled Tofu Kabob 7**  
*Purple Quinoa Pilaf, Chimichurri*
-  **Black Mole Seitan 9**  
*Pinto Bean Winter Salsa, Grilled Corn Tortillas*

 **VEGAN**      **GLUTEN FREE**



Our small plate menu has been designed to share, as the intent is for you to enjoy a multi-cultural dining experience.

Sustainability and locally sourced products are extremely important to Maya.J, and our strength lies in bringing farm to table cooking to a wide range of international cuisine including Thai, Japanese, Chinese, Italian, Modern American, Spanish and Mediterranean.

We are extremely proud to call Manayunk home and we look forward to serving our community for many years to come.

Welcome to our table!

- Chef Craig Wilson

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## — LAND —

- Duck and Wild Rice Fritters 10**  
*Pomegranate Mustard Sauce*
-  **Grilled Pork Skewer 8**  
*Hot Thai Green Curry, Seasonal Vegetables*
- Lamb Meatballs 9**  
*Spicy Harissa, Pickled Shallots*
- Fire Roasted Chicken Tandoori 9**  
*Okra & Tomatoes, Garlic Yogurt, Herbed Naan*
- Braised Boneless Short Ribs 12**  
*Sangria Braised, Savory Pumpkin Bread Pudding*
- Black Mole Chicken 9**  
*Pinto Bean Winter Salsa, Grilled Corn Tortillas*
- Steamed Duck Dumplings 11**  
*Orange Ponzu Sauce*
- Israeli Couscous 8**  
*Ground Spiced Lamb & Figs, French Feta, Mint Pesto*
-  **Grilled Beef Bulgogi 9**  
*House made crunchy Kim-Chi*

## — SEA —

- Salmon Bruschetta 11**  
*House Cured Salmon, Goat Cheese*
- Pickled Shallots, Grilled Peasant Bread*
-  **Char Grilled Octopus 12**  
*Lemon & Parsley, Roasted Italian Hot*
-  **Tom Yum Goong 9**  
*Shrimp & Scallops, Spicy Lemon Grass Broth*
- Rice Noodles*
- Lobster Ravioloni 12**  
*Pumpkin Cream, Roasted Pine Nuts & Truffle Oil*
- Crispy Calamari 12**  
*Sea Salt, Cilantro & Onions, Chili Sauce*
-  **Grilled Shrimp Kabob 11**  
*Purple Quinoa Pilaf, Chimichurri*
-  **Ceviche 11**  
*Shrimp, Scallops, Lobster, Spicy Popcorn*
-  **Fish Tacos 10**  
*Crispy Halibut, Avocado Aioli, Cabbage & Cilantro Salad, Queso Fresco, Toasted Pepitas*
- Sake Poached Salmon 10**  
*Soba Noodles, Roasted Garlic*

 **GLUTEN FREE**